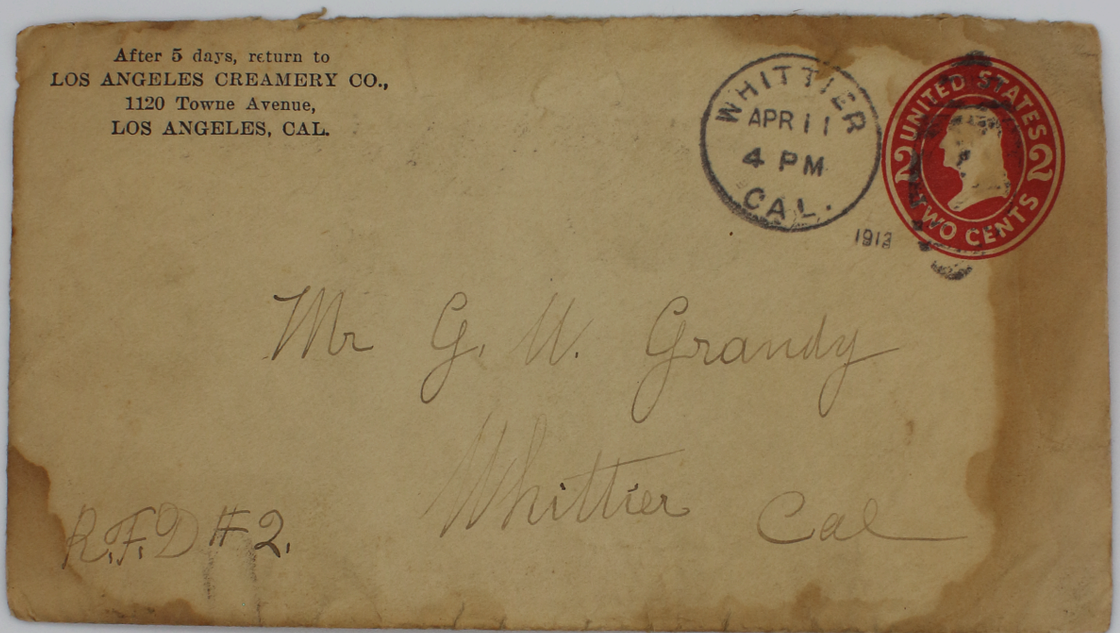
After 5 days, return to
LOS ANGELES CREAMERY CO.,
1120 Towne Avenue,
LOS ANGELES, CAL.
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1913
UNITED STATES
TWO CENTS
Mr G. W. Grandy
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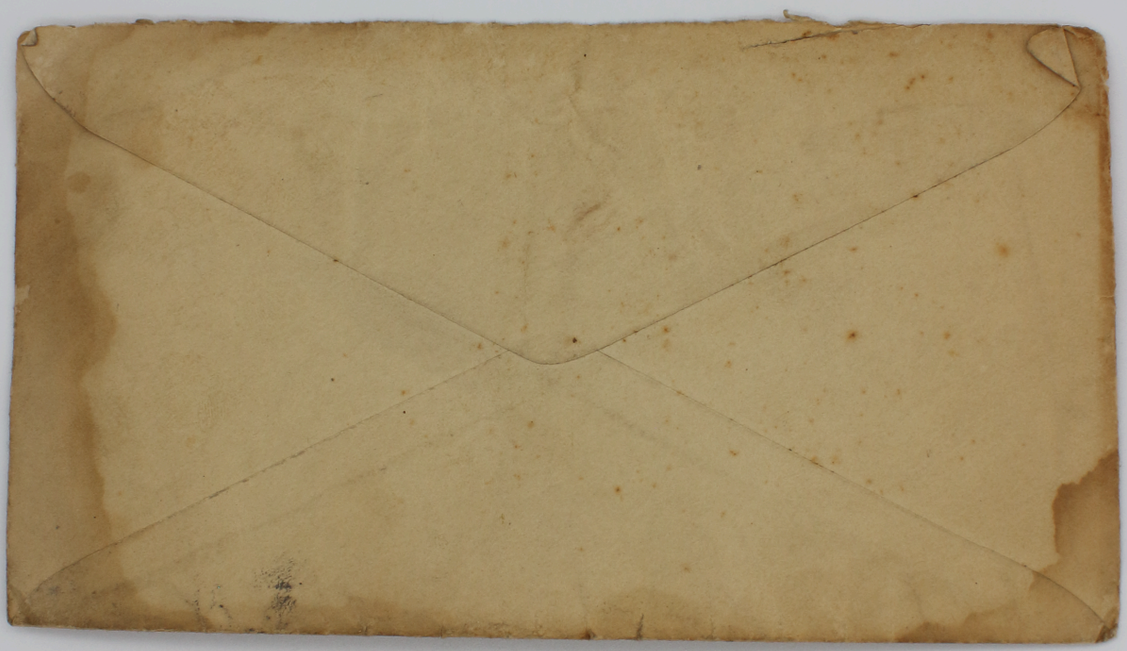
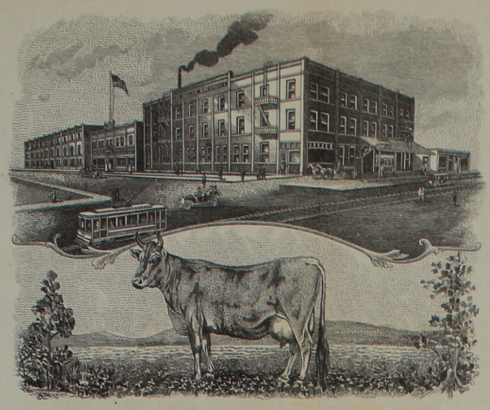




Los Angeles Creamery Co.

MAIN OFFICE
1120-1198 TOWNE AVE. LOS ANGELES, CAL.

WHOLESALERS AND RETAILERS OF ALL
DAIRY PRODUCTS

MILK – BUTTER
CREAM AND ICE CREAM

MAIN 7724
HOME 10753

Los Angeles, Cal. June 12, 1913 **191**

G. W. Grandy,

Dear Sir:-

Realizing the necessity of adopting some method whereby we can give our shippers a definite idea of the condition as to cleanliness of the milk when it arrives here, we adopted the following method:

We take a pint sample of each patrons' milk after weighing and straining it through a disk of cotton. When the disk is dried on a celluloid sheet, the dirt and sediments are exposed so that one can see at a glance the care, or lack of care, that has been exercised in handling the milk.

In order to take a definite classification of these samples, we have divided them into five grades, and the number written across the front of the disk, is the grade of your sample.

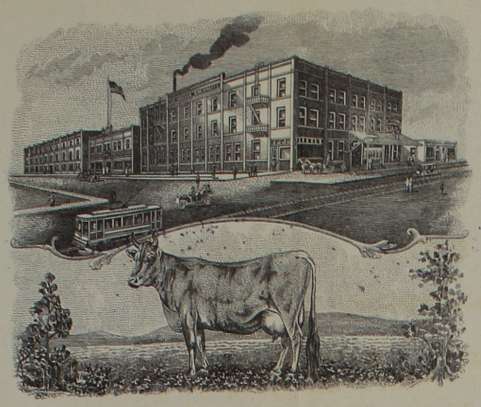
No. I. Very good, no complaint on this grade.
No. 2. Good, but a chance for improvement.
No. 3. Fair, a great chance for improvement.
No. 4. Bad, this needs immediate attention.
No. 5. Very bad, any one having this grade stands a good chance to ship us his whole ranch in a short time, with the fertilizer thrown in.

It is the purpose of the company to make these tests from time to time, to show the exact condition of the milk delivered. This test is, in a measure, a bacteriological test, as the amount of bacteria found in the milk is in direct proportion to the amount of dirt it contains.

We trust this will be of the same interest to you as it is to us.

Yours truly,

LOS ANGELES CREAMERY CO.



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MILK – BUTTER
CREAM AND ICE CREAM

MAIN 7724
HOME 10753

Los Angeles, Cal. _____ 191__

Dear Sir:-

Last month we adopted a new methed of shewing the sediments in the milk received from our patrons, by straining a pint through a cotton disk; this disk is mounted on celluloid, shewing at a glance the amount of dirt in the milk, or in other words, the care which has been taken in its production up to the time it is received by us. Our trial of this system has been so satisfactory that we have decided to continue it, and are enclosing you again a test of your milk taken this month. You will notice the grade written across the face of the disk.

When your milk grades #1, it will shew the highest standard of excellence, #2 is good. #3 only fair, while #4 shows very poor handling of the milk. Grade #5 denotes that it is high time that you adopt a different methed in caring for your milk.

We do not expect that all of our patrons can ship us a grade #1 milk, but it should be the aim of all to at least reach a #2 grade. We notice that several have raised their grades since last month, and we hope that you are one of these who have profited by this knowledge.

Kindly remember that this is not a sensure on our part of the condition, but a desire to acquaint you with the facts as they exist, and to enable you to assist us in having a clean, pure, milk supply. As you think this over, we feel sure you will agree with us in that we cannot hope to obtain the highest market price without we produce the best goods. Now let us get the habit.

Cordially yours,

LOS ANGELES CREAMERY COMPANY.

Form Health 3-A

HEALTH DEPARTMENT
OF THE CITY OF LOS ANGELES

Los Angeles, Cal., June 16 1912

G W Grandy

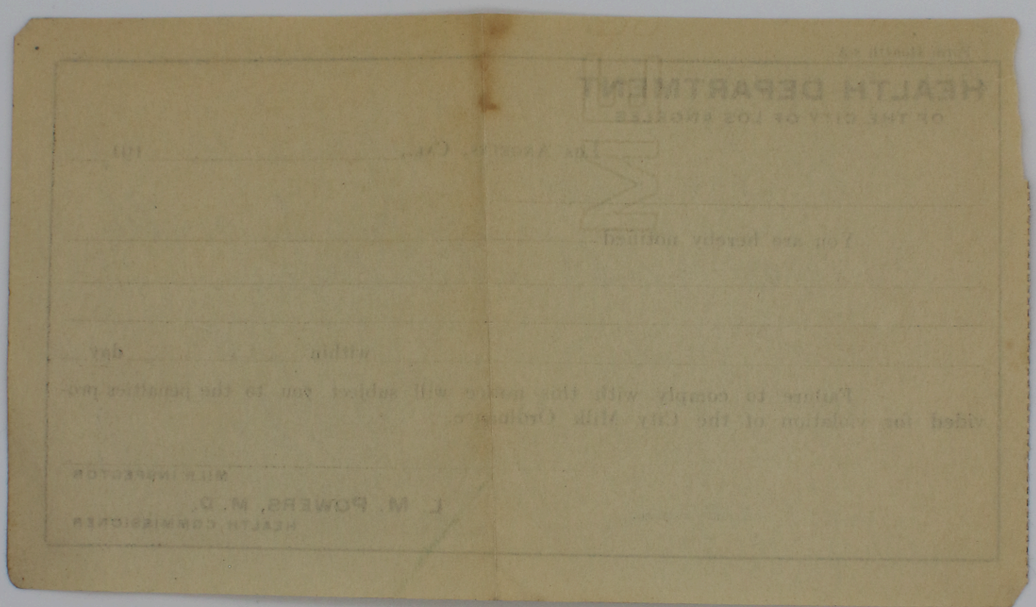
You are hereby notified to provide milk house and sterilizer

within 20 days

Failure to comply with this notice will subject you to the penalties provided for violation of the City Milk Ordinance.

A W McKouth
MILK INSPECTOR

L. M. POWERS, M. D.
HEALTH COMMISSIONER



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